

MEMORANDUM

DATE: January 4, 1993

TO: Division of Shellfish Sanitation Staff

THROUGH: Eric H. Bartsch, P.E., Director
Office of Water Programs

FROM: Robert E. Croonenberghs, Ph.D., Director
Division of Shellfish Sanitation

SUBJECT: Shellfish Plants - Policy - Chilling of Surf Clam and Ocean Quahog Interstate Shipments

This working memo authorizes the use of ice in place of mechanical refrigeration for shipments of surf clams and ocean quahogs. Mechanical refrigeration will still be required for oysters and hard clams.

Although Virginia voted against this issue as it pertains to surf clams and ocean quahogs, the 1992 ISSC voted to require the mechanical refrigeration of all interstate shipments of all shellstock that are shipped over 50 miles or for more than one hour. Prior to 1992 ice was allowed for shellstock shipments of four hours or less. The reason that ice was rejected by the 1992 ISSC was concern over mud being washed down into the shellstock, and the concern that shellstock might be killed in transit.

These concerns are not applicable to surf clams and ocean quahogs because they are washed clean of mud when pulled up through the water column during harvesting and the whole animal is not served raw.

Ice is far superior to air in cooling ability due to the latent heat of fusion of ice and the ability for the melting water to drip down into the mass of clams and cool them.

Some shippers have not been refrigerating during the winter months. This practice is no longer authorized. All shipments shall be iced or mechanically refrigerated year round, and not just during hot weather.

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